GROEN®

Tri-Res20™

Triple Mode Cooking System

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Introducing the Groen Tri-Res20™ Triple Mode Cooking System with Tri-Res™ Technology.

The Tri-Res20 Triple Mode Cooking System with Tri-Res Technology is a full size, gas, combination oven that brings simplicity to the traditionally complex world of combination cooking.

Featuring Groen's new Tri-Res Technology, an exclusive boilerless steaming reservoir system, the Tri-Res20 addresses the needs of institutional and commercial foodservice operators for easy steam, convection and combination cooking that provides maximum, energy-efficient performance at an affordable price.

As the leader in boilerless technology, Groen has introduced the only boilerless combination oven on the market with the steaming performance of a traditional batch steamer.

Competitive Advantages.

Simple To Operate

- The simple, user friendly control panel features easy to read displays, intuitive cook mode, time and temperature settings. This easy to use combination oven ensures kitchen personnel can be trained how to use the oven in less than five minutes.
- The semi-automatic cleansing system makes it fast and easy to clean the oven interior.
- The side-by-side pan configuration allows for easy front access to all food pans. The unique built in rack system handle now makes it even safer and easier to remove cooked product from the oven.
- Reduce cook times with the high performance Tri-Res steaming technology.

Easy To Maintain

- With the patent pending Tri-Res boilerless steaming reservoir system design, there are no steam generators to delime which means less maintenance, greater reliability and increased cost savings. The Tri-Res boilerless water reservoir design also offers greater durability than mist type combination ovens by reducing chloride stress corrosion caused by flash steaming.

Energy Efficient Design

- The unique Tri-Res thermogenic heat transfer design operates at a low 62,000 BTU/HR resulting in significant operational cost savings to operators. This design also provides uniform heating throughout the oven resulting in very even cooking.
- Water usage is at a minimum with the Tri-Res boilerless steaming reservoir system resulting in significant water savings over traditional steam generator combination ovens.

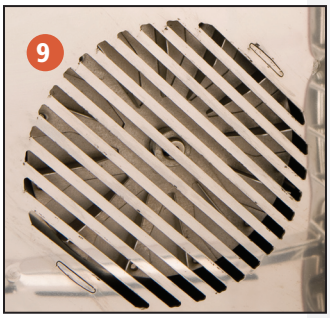
Affordable

- Operators now have an easy to use combination oven at an affordable price. Tri-Res is for those operators who use convection ovens, steamers and high end combi ovens looking for a simple to use combination oven without paying for advanced features and controls which they will never fully utilize.

Tri-Res20™

Triple Mode Cooking System

1. **Hands-free push-up handle**
2. **Mirror finish interior for ease of cleaning**
3. **Removable condensate drip tray**
4. **Energy efficient thermogenic heat transfer design**
5. **Removable interior pan racks**
6. **User friendly control panel**
7. **Tri-Res boilerless steaming reservoir system**
8. **Wash down cleansing system**
9. **Dual speed convection fan**



Specifications.

CAPACITY

- 10 Sheet Pans: 18”x26”
- 10 Steam Pans: 12”x20”x21.5”

DIMENSIONS

- Height: 68.2” - standard stand ; Height: 61.5” - short stand
- Width: 41.5”
- Depth: 47”

UTILITIES

- 62,000 BTU/hr high efficiency gas burner design - 1/2” connection.
- 115 Volt, 12 Amp electrical service for controls and electric ignition.
- Two water inlets - one for treated water and one for untreated water.

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STEAM MODE

A boilerless combination oven that can be used as a batch steamer. The steam mode has a high steam output making it perfect to cook vegetables, rice and puddings.

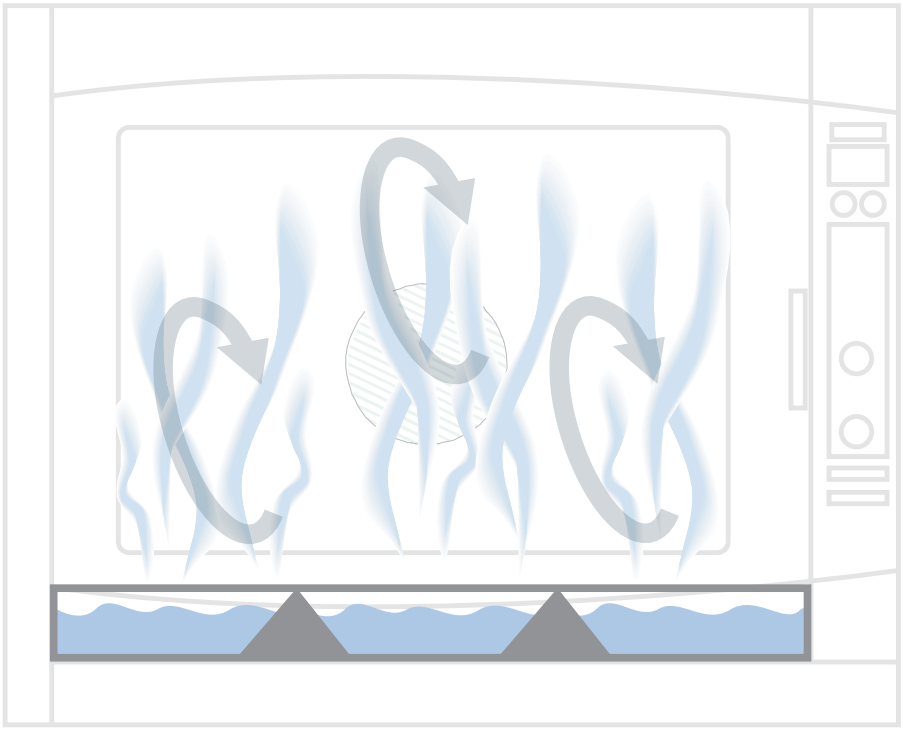
COMBO HI MODE

The Combo Hi Mode is perfect for those foods that traditionally dry out in convection ovens such as beef and fish that reduce in size due to moisture loss.

COMBO LO MODE

The Combo Lo Mode is perfect for foods that require just a little moisture or for the browning stage of a finished product for perfect color. Utilize it for crusting breads without the drying effects of a convection oven.

TRI-RES BOILERLESS STEAMING TECHNOLOGY RESERVOIR SYSTEM



GROEN®
Tri-Res Technology

The Technology.

EXCLUSIVE TRI-RES™ BOILERLESS STEAMING RESERVOIR SYSTEM

- Controls the amount of steam generated in the three cooking modes: Steam, Combo Hi and Combo Lo.
- Provides the operator greater reliability and product life because the water reservoir system reduces chloride stress corrosion.
- The only boilerless combination oven with the steaming performance of a traditional batch steamer.
- The boilerless reservoir is shallow in depth, offering greater flexibility in cooking and allowing the foodservice operator the ability to quickly change from one cooking mode to the next, without having to wait for a deep-water reservoir to fill with water and heat up.
- The boilerless reservoir quickly drains when changing to the oven mode, and instantly comes up to temperature in the steam mode or either of the combination modes.
- Operators can change modes as frequently as they require without any downtime.

Menu Applications and Cook Times

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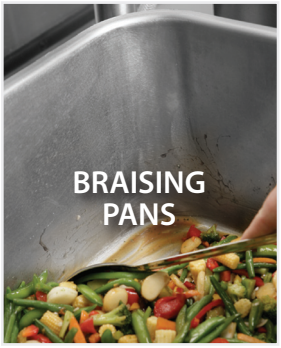
MENU ITEMS	COOK MODE	COOK TIME* (MINUTES)	TEMPERATURE	FAN SPEED	PANS	WEIGHT (LBS.)
POTATOES: New Red	Steam	40		High	10 Perforated	65
BROCCOLI: Frozen	Steam	13		High	5 Perforated	20
RICE:	Steam	30		High	10 Solid	25
POTATOES: Baking	Combo Hi	45	350	High	2 Baking	50
CHICKEN TENDERS: Frozen	Combo Lo	15	350	High	5 Baking	30
DINNER ROLLS: Frozen	Combo Lo	18	325	High	5 Baking	120 rolls
PORK ROAST: Whole	Combo Lo	90	250	Low	3 Baking with wire racks	36
ROASTED CHICKEN: Whole	Combo Lo	35	375	High	2 Racks	30
COOKIES: Frozen	Oven	14	350	Low	5 Baking	120 cookies
FRENCH FRIES: Frozen shoestring	Oven	16	425	High	10 French Fry Baskets	25

**Cook times are approximate. Actual cook times may vary due to normal differences in raw ingredient quality, portion size, production quantity, room temperature, and the condition of product and oven at time of preparation. Personal taste and desired degree of food completeness will also affect cook times and will require some operator judgment and recipe testing.*

Versatile Applications

- ***Baking***
- ***Roasting***
- ***Oven Braising***
- ***Steaming***
- ***Poaching***
- ***Reconstituting***
- ***Wet Roasting***
- ***Crusty Baking***
- ***Baking Bagels***



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